FAMOUS EXPLORER

DRIFTING IN ICE

Roald Amundsen Probably North of Western Siberia.

AFTER ANOTHER POLE

Fresh From Success in Far South. Norwegian Looks for Other End.

Seattle, Aug. 24.—Bound for North Pole, Roald Amundsen Norwegian discoverer of the South Pole is at present dirfting in his ice locked schooner, the Maud, somewhere north of western Siberia according to beliefs held by the Scattle Norwegian vice consulate and Vilhjalmur Steafansson Canadian Arctic explorer.

In planning the trip, the explorer said he expected, after reaching the pole, to return 'either to Grand Land, west of Greenland or Melville Island. which lies in the Arctic Ocean north of Canada. Should he reach Melville Island he probably would journey by sea to Nome, Alaska, or overland to Dawson, Yukon Territory.

Two airplanes it is believed formed part of the Maud's equipment when she left Norway last fall and sailed through the White Sea bound for the icy north. The final dash to the pole may be made in one of the planes. Amundsen, it is believed may also fly back to civilization in one of the machines.

Nothing has been heard Amundsen since September 1, 1918, nearly one year ago. At that time the Maud was reported taking oil for her motors at Dixson Island a White Sea point. After taking the oil she sailed northeast into the rapidly freezing waters of the Arctic Ocean.

From White Sea Amundsen expected to drift east with the ice to the New Siberian Islands, which lie in the Arctic off Siberia. At the New Siberian Islands, it was believed, the drift would carry the boat toward, if not across, the pole. Amundsen intended to use the airplanes if he found the drift would not carry him across the "top of the "arth."

Amundsen in a degree followed the footsteps of his countryman, Fritdjof Nansen, in 1895-96. Nansen in the Fram started on a drift across the pole, but left his boat and tried unsuccessfully to reach the goal on foot. Later the Fram drifted as close to the pole as Nansen got.

The Maud carries wireless sending apparatus, but no receiving instruments. Amundsen said he would not install the receiving apparatus because he did not want to be worried by news from the outside world.

The Norwegian government summer arranged to establish several food depots on Grant Land from Cape Columbus to Robinson Channel for the use of Amundsen in case he comes out by his eastern route.

If he comes toward the west and strikes Melville Island he will find himself on familiar ground, for he passed near Melville Island when he discovered the Northwest Passage in

Amundsen expects to obtain scientific data at the pole. He will take scundings, observe the ocean drifts, study the ice conditions and back full reports.

CANNING LEFT OVER MIXED VEGETABLES

Many Tasty Dishes May Be Made for

Winter Use-Full directions.

Mixed vegetables are attractive and economical in salads, omlets, escalloped dishes and to use as garnishes for meat dishes. If the small quantities left from packing different vegetables whole are placed in one can, many desirable combinations can be made. A good combination during the spring season is young carrots, peas, string beans and young onions. mixture which the fall garden might furnish is peppers, celery, onions and small lima beans. Do not use beets in such combinations, because they will discolor the mixture.

All the vegetables are separately as for canning and packed inlayers in a wel-boiled jar, according to United States department of agriculture specialists. Each layer should be packed as tightly as possible before the next is aded. Fill jars with a brine. Put on boiled top and rubber. Process in water bath canner either Process in water bath canner either 15
120 minutes one day or one hour on illuminum minum three successive days, or 35 minutes in pressure.

Corn and Tomatoes, Good.

combination to can. The resulting pro- under 15 pounds pressure.

Advance Autumn and

DRESSES

in Correct Modes for the New Season

Interesting predictions of coming dress ideals, suggesting in long, slender lines, daintiness of detail and novelty of color, motifs the paramount style features of fall models, achieving the new silhouette by combination of simplicity of modeling with smartness of effects.

SMART VOILE DRESSES AT GREATLY REDUCED PRICES

PRICE \$4.95 Values

\$7.50 to \$8.50

\$6.75

Values \$10 to \$12

This collection of Fine Voile Dresses consists of a great variety of the late summer models developed in both light and dark printed voiles.

PRICES \$4.95 and \$6.75

The Values Are Most Extraordinary Beaufiful New Satin, Serge Jersey

Dresses at \$19.75 and \$26.75

At these moderate prices there is a delightful full selection of models, which feature the new draped bodice, may or may not be accompanied by a draped skirt, since some of the skirts are built on clinging lines. Made with frills of filmy lace at the neck, crushed satin girdles tying in graceful bows and loops at the side and sleeves of many becoming types lend their allurements to these dresses.

Stunning Fall and Winter Suits \$25.00 to \$112.50

Many distinguished conceptions in fall and winter suits are on display and sale, introducing fashion themes of exceeding beauty and style. Those of tailored inclinations have been moulded in graceful, slender fashions and given many little touches that are notable departures from the usual. These can be had in Serge, Tricotine, Silvertone, Wool Velours and Duveytin.

Gorgeous Tricolette and Taffeta Dresses at \$37.50 to \$60.00

Many interesting innovations characterize the autumn and fall modes in the two above mentioned materials; not only in such important details as line, drivery and the length and shaping of a sleeve. There i a ress in these materials which introduce them into a ss themselves.

Wirthmor Silk Blouses

make their debut here this week and fortunate will be those who come in time to buy.

In the Blouse making world as well as with nosts of women throughout America the word WIRTHMOR has come to have a wholly unique, definite and distinctive meaning. It is a symbol always of quality; an unfailing sign of merit; a certain indication of Style attractiveness and inbuilt goodness; a positive assurance of complete and lasting satisfaction. To that great Wirthmor following, as well as to the women everywhere who spend judiciously, who insists on the greatest return for the expenditure, the fact that Wirthmor Blouses are hereafter to be obtainable in beautiful Georgettes and Crepe de Chine and wash satins of exceptional quality will come as a bit of most welcome news.







In this new group of models (four of which are above illustrated) there's a pleasing diversity of Style. Some of the models are handsomely embroidered, others are Filet lace trimmed, while others depend on an attractive arrangement of tucks, pleats and buttons for their appeal

Wirthmor Silk Blouses The Same Price

If bought and sold in the ordinary way these Blouses would have to sell for far more. Bought and sold, however, in the WIR-MOR way, the way that makes for innumerable economies in both the manufacture and sale, this very modest price is possible. They are not five dollar Waists, but Waists which we, and we alone in this city because of the very fortunate arrangement with the Wirthmor manufacturers, can sell at this price.

JUST A LIMITED QUANTITY AND NO MORE OF THE SAME STYLES WILL BE OBTAIN-ABLE.

Sold at Just One Good Store in Every City and Sold Here Only.

D. HIRSCHMANN,

THE BIG STORE ON THE CORNER

WHERE STYLE REIGNS SUPREME

steam pressure cooker under 15 lbs, rubber and process 120 minutes in the mixture in hot jars. Add a level ture—made be mixing sugar and salt water bath canner with water to cover on each of three successive days, or spoon of salt, and fill Jar with hot two-thirds sugar. Corn and tomatoes make a good 35 minutés in steam pressure cooker

duct is served as a vegetable dish. A corn, tomato and string bean com either 120 minutes one day or one Blanch fresh corn on the cob five min- bination is made by using one part of hour on three successive days, or 35 utes, dip for an instant in cold water corn ,one part of green string beans minutes in steam pressure cooker un- through a sieve and remove seeds and and cut from the cob. Scad tomatoes and three parts of tomatoes. The corn from 30 to 60 seconds and dip in cold is blanched, dipped in cold water and water. Remove the skin and core, cut from the cob. The string beans Chop tomatoes into medium sized are cut into convenient lengths and pieces. Mix thoroughly two parts of blanched for four minutes. The to- mixture of vegetables. A tasteful com pared as for canning, with seasoning. tomatoes with one part of corn. Pack matoes are blanched from 30 to 60 sec bination to can consists of one quart Cook altogether for 10 minutes and the mixture in hot glass pars, add a onds and cold dipped. Remove the of concentrated tomato pulp (tomatoes pack hot into jars which have been level teaspoon of sugar and one-half skin and core of the to-natoes and cut boiled down util thick), one pint corn, previously boiled 15 minutes. Put on pounds pressure. On removal tighten teaspoon of salt to a quart. Fill jars into medium sized pieces. Mix the or tiny lima beans, one pint okra, and boiled top and cleansed rubber, parti- the tops, invert to test for leaks, and riding and which Anthony was driv-

water bath canner one day or one hour teaspoon of sugar and one-half teawater. Put on boiler top and rubber and process in, water bath canner der 15 pounds pressure.

Concentrated Soup Recommended. An excellent concentrated vegetable soup can be made from any desired

in the proportion of one-third salt to

To make the tomato pulp, cook together three quarts of sliced tomatoes, one small chopped onion and one-half skin. Return strained pulp to kettle and cook down to about the consistency of catsup. Measure, add the corn or beans and okra which has been prewith hot water. Put on boiler top and three vegetables thoroughly and pack four teaspoons of sugar and salt mix- ally seal and place on false bottom in when cool put in a dry, cool place.

If the single period continuous method of processing is followed, boil for at least two hours. If the intermitten boiling process is used, boil

cup chopped sweet red pepper. Put for one hour on each of three successive days. Before each subsequent boiling, the covers must be loosened an dafter each boiling the covers must be securely tightened again to make

sealing complete. Processing under steam pressure is recommended 35 minutes under 15 Greensboro boulevard late Sunday

CAR TURNS TURTLE:

TWO WOMEN KILLED

Greensboro, N. C., Aug. 24.-Mrs. Mamie C. Loyal, aged 44, and Mrs. Dave Shelley, aged 70, are dead; shud Anthony an elderly farmer of this county is a prisone rin the Guilford county jail charged with murder and with driving an automobile while intoxicated, while Mrs. Lolay's husband, Jesse Loyal, and Anthony's 13 year old son, are painfully injured as result of an accident on the High Point when the car in which the party was ing turned turtle.